

Golumpkis

- 2 Large Cabbages
- 3 Lbs. Ground Pork
- 3 Lbs. Ground Beef
- 2-3 Cups Rice
- 2 Eggs
- 1 Large Onion Chopped
- 1 Large Pepper Chopped
- 4-5 Garlic Gloves Chopped
- Salt, Pepper and Spices to Taste
- 2 Cans Diced Tomatoes with Juice
- 3 Cans Stewed Tomatoes with Juice
- 3 Cans Chicken Broth

In large bowl mix onions, peppers, garlic, rice, eggs, diced tomatoes, ground beef and ground pork. Add spices to taste. Mix well. Core cabbage then boil in salted water for 6-12 minutes. Remove cabbage then peel off cabbage leaves. Stuff leaves with meat mixture rolling leaves to secure. Place in large covered pot. Cover with chicken broth and stewed tomatoes. Cook in oven 4- 5 hours at 275 degrees until done.